

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	LIDO-HORIZION COURT	26	0	Yes
THREE CONDIMENT CUPS AND ONE SERVING UTENSIL WERE SOILED AND STORED AS CLEAN.				
Dishwasher personnel have been re-instructed in correct washing and checking procedures.				
2	LIDO - HORIZION COURT WAREWASHER	22	2	No
SOILED DISHES WERE BEING LOADED ONTO THE CONVEYOR BELT IN POSITIONS THAT OBSTRUCTED THE DISHES FROM BEING TO ALL CYCLES.				
Dishwasher personnel re-instructed in correct method of placing soiled plates etc on conveyor belt to allow items to be correctly washed, rinsed and sanitized by all cycles.				
3	LIDO - HORIZION COURT STB @ PORTSIDE	21	0	No
LOOSE SEALANT AND SEALANT APPLIED UNEVENLY WAS NOTED ON THE BULKHEADS UNDER THE VENTILATION HOODS MAKING THE SURFACES NOT EASILY CLEANABLE.				
Sealant has been sanded down and new sealant with proper beading re-applied.				
4	LIDO - HORIZION COURT STARBOARD	33	0	No
GROUT WAS MISSING BETWEEN THE DECK TILES BEHIND THE BUFFET SERVING LINE.				
New Grouting has been applied to deck.				
5	MAIN GALLEY-DECK 5	26	0	Yes
THE VEGETABLE CHOPPER BOWL WAS SLIGHTLY SOILED.				
Bowl has been cleaned.				
6	MAIN GALLEY-SOUP STATION	26	0	Yes
THE FLOOR MIXER FOOD SPLASH AREA WAS SLIGHTLY SOILED.				
Food Splash area has been cleaned.				
7	CREW GALLEY-DISHWASH	22	2	No
THE FINAL RINSE TEMPERATURE GAUGE READ 210 ° F, WHEREAS THE TEMPERATURE RECORDED ON THE DISH WAS 175° F. THE TEMPERATURE RECORDED BETWEEN THE FINAL RINSE GAUGE AND DISH IS MORE THAN 20° F.				
Gauge has been re-calibrated to read correct temperatures.				
8	FOOD SERVICE GENERAL	20	0	No
THE JUMBO BLENDER WAS NOT EASILY DISASSEMBLED FOR CLEANING.				
This type of blender has been removed until proper method of easily dismantling unit for cleaning purposes can be found.				
9	CORRECTIVE ACTION STATEMENT	*	0	No
IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.				
PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV				
USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME -CORAL PRINCESS- CAS - [INSPECTION DATE: 02/21/2004].				
10	COMMENT	*	0	No
THE STAFF SHOULD BE COMMENDED FOR THE EXCELLENT JOB IN MAINTAINING THE SANITATION LEVEL OF THE GALLEYS, PROVISION AREAS AND BARS.				
**** It was noted by the Inspectors that some of the galley Ice machine bins had small amounts of rust beginning to show in the corner seams. This looks as though it is due to poor welding. Removal of this rust is to be carried out.				

